

Requirements for handling foodstuffs at trade fairs and exhibitions

1. Requirements for the stand

- The area within the trade fair stand in which food is prepared or unpackaged food is handled must be sealed on three sides. The floor in this area must be of a smooth surface and easy to clean.
- The preparation areas and unpackaged food must be protected against being coughed on or touched by customers and passers-by. Impurities, such as dust, dirt etc. must be avoided. A food hygiene protection device must therefore be provided or a distance of 1.5 m to the public must be ensured.
- The working surfaces must be clean, smooth and easy to clean.
- A sufficient drinking water supply must be ensured.
- Hand-washing facilities with flowing hot water (e.g. from a tank with tap and heating coil or similar), a soap dispenser and disposable paper towels (e.g. kitchen roll) must be available.
- A sealable container for used water or a hose connection for discharging used water to the drains must be provided.
- A hygienic rinsing facility must be provided.
- The hygienic collection and storage of waste must be guaranteed (container with sealable cover).

2. Requirements for foodstuffs and their preparation

- Foodstuffs must always be transported, stored and prepared in a manner ensuring protection against impurities/spoiling (e.g. do not place on the floor but on sufficiently high shelving (min. 30 cm).
- **The cold chain must always be observed for foodstuffs requiring refrigeration!**
- Hamburgers, rissoles, sausages, cevapcici, kebabs, meat skewers or similar must only be provided for immediate consumption after cooking (not raw).

3. Requirements for the personnel

- Before commencing their activity, personnel involved in the production, processing or transportation of food and thus coming into contact with the food, require either a valid health certificate in accordance with §18, Federal Law on Epidemic Control (BseuchG) or instruction in accordance with §43, Infection Protection Law (IfSG). This also applies to persons who are involved in such activities on more than 3 days a year (such training is recommended for all other persons).

4. Self-monitoring/Documentation

- **Incoming goods record / Filing with delivery note (e.g. stamp)**

The goods are checked for the following:

Temperature (for foodstuffs requiring refrigeration):	
Quality (visual inspection for cleanness, freshness):	
Quantity, best-before date:	
Date:	Signature:

- **Temperature checks on the foodstuffs during storage**

- Reg. (EC) 852/2004, Article 4, Sections 2 and 3, Letters c) and d) in conj. w. Appendix II, Chapter IX, No. 5

The temperature checks are obligatory for reasons of food safety (compliance with the cold chain!). Documentary records are obligatory for the cooling temperatures for reasons of food safety, duty of care on the part of the food company and product liability law. Attention must be paid to product-specific cooling temperatures.

- **Retraceability** (Reg. (EC) 178/2002, Article 18)

Sufficient documentation is provided e.g. from the orderly filing of delivery notes/invoices or issue notes/accounts in filing systems or in electronic form.

5. Allergen labelling

- The 14 most important ingredients that can cause allergies have to be declared in the list of ingredients.
- Additives:
The list of ingredients must contain all food additives and flavouring substances used.

Please note:

1. In event of failure to comply with these regulations, the stand operator must expect closure of the stand or prohibition of the sale or distribution of food.
2. Violation of these minimum requirements constitutes an offence (in individual cases a crime) and will result in prosecution.

